

The company or individual receiving this blank is requested to supply the data called for herein and mail the statement to the Bureau of Fisheries, Washington, D. C. (in the franked envelope provided for the purpose), as soon as possible after the close of the fishing season. The law requires that reports of this character be forwarded not later than December 15, and that they "shall be sworn to by the superintendent, manager, or other person having knowledge of the facts, a separate blank form being used for each establishment in cases where more than one cannery, saltery, or other establishment is conducted by a person, company, or corporation." Attention is called to the fact that a heavy penalty is provided for failure to comply with the provisions of the law.

Cost of operations, exclusive of wages, and value of vessels, boats, and fishing gear shown below.....\$1000.

^b Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

^b Give aggregate number of hooks.

11—5359

DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

Species of salmon and names of streams or localities fished.	Number of salmon taken with each kind of apparatus.						Fishing season—	
	Seines.	Gill nets.	Traps.	Lines.	Dip nets.	Other appli- ances.	Began.	Ended.
Coho or silver salmon:		600						
Total								
Chum or keta salmon:		600						
Total								
Humpback or pink salmon:								
Total								
King or spring salmon:		300						
Total								
Red or sockeye salmon:								
Total								

SALMON AND TROUT PRODUCTS.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's. Number								
Value								
Cases, 1-lb. cans, 96's. Number								
Value								
Cases, 1-lb. flat cans. Number								
Value								
Cases, 1-lb. tall cans. Number								
Value								
MILD CURED:								
Tierces (800 lbs. each). Number								
Value								
PICKLED:								
Barrels (200 lbs. each). Number								
Value								
Bellies 2000 Pounds	1000	1000						2000
Backs 1000 Pounds	dried for dog feed about 1000 lb							
Value								
DRY SALTED								
Number of fish								
Pounds								
Value								
FROZEN								
Number of fish								
Pounds								
Value								
SHIPPED FRESH								
Number of fish								
Pounds								
Value								

HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped)			CANNED:		
Fresh (sold locally)			Cases, 1-lb. cans.		
Frozen			Cases, 1-lb. cans.		
Fletched				Pounds.	
Dry salted			Dry salted For food		
Smoked			Fresh For food		
Canned			For bait		
COD:			Frozen For food		
Vessel catch—			For bait		
Dry salted			Pickled, Scotch cure (in half-barrels)		
Pickled			Pickled, Scotch cure (in full barrels)		
Stockfish			Pickled, Norwegian cure		
Tongues			Pickled For bait		
Cod-liver oil galls			Fertilizer tons		
Shore station catch—			Oil galls		
Dry salted			SALMON:		
Pickled			Caviar		
Stockfish			Beleke		
Tongues			Ukalu		
Cod-liver oil galls			Kipperred		
CANNED:			Dried		
Cases, 1-lb. cans. Number			Fertilizer tons		
Value			Oil galls		
Cases, 1-lb. flat cans. Number					
Value					

WHALING OPERATIONS.

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls	
California gray				Oil, sperm	galls	
Finback				Fertilizer, meat	tons	
Humpback				Fertilizer, bone	pounds	
Sulphur-bottom				Whalebone	pounds	
Sperm				Meat, pickled	pounds	
Others ^a				Stearin	galls	
Total						

^a Indicate number and sex of each species.

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1/2-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.		Quantity.	Value.	Items.		Quantity.	Value.
		Pounds.					
Sablefish	Fresh			Tomcod	Fresh	_____pounds	
	Frozen				Frozen	_____pounds	
	Pickled				Pickled	_____pounds	
	Smoked			Other fish ^a	Fresh	_____pounds	
Eulachon	Fresh				Frozen	_____pounds	
	Pickled				Pickled	_____pounds	
	Smoked			Grayfish	Oil	_____galls	
Rockfish or bass	Fresh				Fertilizer	_____tons	
	Frozen			Crabs	(Specify unit)		
	Pickled				do		
Smelt	Fresh			Mussels	do		
	Frozen			Oysters	do		
	Pickled			Seaweed	do		
Pollock	Fresh			Ivory (walrus)	do		
	Frozen			Hides	Hair seal	_____number	
	Pickled				Sea lion	_____number	
Flatfish	Fresh				Walrus	_____number	
	Frozen						
	Pickled						

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

The backs of the Silvers and Dog Salmon we
dry for winter food for our dogs.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of _____
County of _____

James J. Stokes
Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this _____ day of _____, 19____

[SEAL.]